

AMENDMENTS TO THE CLAIMS

1-8. (Cancelled)

9. (Currently Amended) A process of producing a fried-like cooked food without a deep-frying step, which comprises coating the surface of an unfried food with a fat composition for coating a food to be cooked by spraying or immersing the unfried food in oil containing the fat composition to obtain a coated unfried food, and then subjecting the coated unfried food to radiation heating or superheated steam heating, wherein the fat composition ~~comprises~~ consists essentially of a fat and an agent for reducing the contact angle of the resulting fat composition to 0.7 times or less that of a fat having nearly the same slip melting point as the fat composition, wherein the contact angle is measured at ambient temperature when said composition is in liquid form at ambient temperature or at a temperature 10° C higher than the slip melting point when said composition is in semi-solid or solid form at ambient temperature.